

ABSTRACT OF THE DISCLOSURE

A fat for producing confectionery having an improved fatty taste, which is produced by adding an aqueous solution of at least one organic acid selected from the group consisting of ascorbic acid, erythorbic acid, lactic acid, tartaric acid, citric acid and malic acid to a fat for confectionery production, followed by drying, a process for producing the fat for confectionery production, and a product, such as chocolate and/or cream, using the fat for confectionery production.